Sixteen papers were presented orally with two no shows and one replacement paper. Thirty-eight posters were also displayed.

The first keynote paper on the spin-off from paddy drying using fluidised bed dryers provided an overview of the impact that the recent introduction of this technique had on the grain industry in Thailand and the neighbouring countries of Southeast Asia.

The second keynote paper covered advances in grain drying technology in China.

The papers presented in the technical session can be categorised as follows:
- Status of mechanical drying in China - Three papers were presented covering the history of mechanical drying of grain in China since World War Two, milestones in the development of high temperature dryers in China, and prospects for the use of near ambient temperature dryers in selected grain growing areas of China.
- Fundamental studies on physics of drying - One paper was presented concerning development of equations for computer grain drying simulation.
- New dryer designs? One paper was presented covering grain flow characteristics and drying kinetics of paddy in a spouted bed dryer.
- Dryer evaluation - One paper was presented concerning evaluation of high temperature dryers (mixed flow, cross flow, concurrent) with regard to capacity, specific energy consumption and drying uniformity.
- Applications of drying for preservation of quality of durable products - Three papers were presented. The first concerned the drying of macadamia nuts down to an acceptable moisture content using a controller that steered the process as a function of dry/wet bulb temperature, relative humidity or time, and application of the controller for drying of canola seeds. The second paper examined application of the two-stage drying concept for effective and economical wet grain handling in paddy and maize in selected farmers' cooperatives in the Philippines. The third paper discussed conditioning of popping corn to the appropriate moisture content by using near-ambient air. The quality criteria used were dry matter loss, shrink losses, energy consumption, uniformity of drying and insect control.
- Studies on product quality as related to drying - Four papers were presented. The topics covered were effects of heat treatment in storage of gingko seeds, stabilisation of olive oil by microwaves, use of microphotography and fractal dimension analysis for studies on stress cracks in maize and effects of tempering on rice fissuring as a function of intermittent ratio and unit drying time.
- New physical techniques for insect control as a possible replacement for methyl bromide treatment - Two papers were presented. These concerned use of high frequencies in order to kill insects, and effects of irradiation on melanisation in insects.

The seven questions during the subsequent discussion concerned the fissuring process in rice, aeration versus in-store drying, quality of macadamia nuts as a function of moisture content, accuracy of control systems in grain drying, criteria for adoption of dryers by farmers' groups and choice of the most suitable dryer for large scale industrial-scale operations.

It was concluded that the main interests of the researchers in their current and future work on grain drying should include:
- reduction of energy consumption in drying
- improvement of quality of dried products
- improvement of control systems, and
- physical methods of insect control in order to face the situation arising from the withdrawal of methyl bromide in the foreseeable future.